

## Colágeno

## Product:

Production program includes output of collagen casing "Belkozin" with diameters 21 -120 mm, coloured and uncoloured of brands OΠ, ΠΠ, CK, ЛС, namely:

OΠ (universal type – casing for all kinds of sausages)

ΠΠ (functional type – for sausages with additives of vegetable raw materials); CK (functional type – for summer sausages);

ЛС (functional type -easy peel casing).

## Specifications:

Description of parameter	Brands			
	ОП	пп	ЛС	CK
Proteins	75-80 %			
Collagen (by hydroxy - proline)	Not less than 65 %			
Moisture	10 - 20 %			
Ash	Not more than 2.5 %			
Glycerine	up to 6 %	up to 15 %	up to 4 %	up to 12 %
PH of aqueous exposure	Not less than 4 un. pH		not less than 3 un. pH	

Casing of brand JC contains food additives (vegetable oil, soy been lecithin) up to 9 % of dry collagen matter.

Coloured casings contains dye-stuff permitted for colouring polymeric materials and food packing for contacting with foodstuffs from 0.25 % to 4 % of dry collagen matter.

Manager

JSC "Luga plant "Belkozin" "

signature

A.I.Sugakov

Seal applied:

[Russian Federation \* town of Luga, Leningrad region Joint-stock company "Luga plant "BELKOZIN" "]

Chief production engineer signature T.A.Chistyakova







"BELKOZIN"